

Central Marin Sanitation Agency Application for Grease Interceptor Plan Review or Exemption Letter

Food service establishments (FSE) that require a grease interceptor plan review or exemption letter from Central Marin Sanitation Agency (CMSA) shall complete the following application and provide the required documents at the time of request. Applications will not be processed until CMSA receives all required documents. Plumbing plans, restaurant menus and restaurant equipment specification sheets shall be submitted to CMSA in hardcopy or electronically at: es@cmsa.us. Please allow up to 30 calendar days for plan review after submission of all required documentation.

| FACILITY INFORMATION | | | |
|--|------------|--|-------|
| BUSINESS NAME (DBA): | DAYS 8 | & HOURS OF OPERATION: | |
| BUSINESS ADDRESS: | | | |
| BUSINESS CONTACT (Name & Title): | BUSIN | ESS TELEPHONE: | |
| MENU TYPE (e.g. Burger and fries): | EXPEC | EXPECTED NUMBER OF MEALS SERVED PER DAY: | |
| FOODWARE (Select one): | RESTA | RESTAURANT SEATING CAPACITY: | |
| ☐ Reusable plates and utensils washed on site | | NG OCCUPANCY: | |
| ☐ Disposable plates and utensils | BOILD | ind occoranci. | |
| BILLING ADDRESS (To be used for sending all invoices and correspondence): | | | |
| Check this box if you would like to use the BUSINESS ADDRESS listed above: □ | | | |
| BILLING NAME (If different from business name): | BILLIN | G TELEPHONE: | |
| LEGAL OWNERSHIP | | | |
| NAME and TITLE: | | | |
| MAILING ADDRESS: | | | |
| TELEPHONE: | EMAIL | : | |
| REQUEST TYPE (Select all that apply) | | | |
| ☐ New FSE ☐ Kitchen remodel (existing FSE) ☐ Change of ownership only (i.e. NO new menu items, NO kitchen updates) | | | |
| ☐ Grease interceptor plan review ☐ Grease interceptor exemption letter | | | |
| REQUIRED DOCUMENTS | | | |
| \square Submit one (1) set of plumbing plans (i.e. water, gas, waste, vent and equipment schedules). | | | |
| \square Submit food and drink menu. | | | |
| ☐ Include manufacturer specification sheets for all kitchen equipment (existing AND new equipment). Include cross-key specification sheets with the equipment listed in plans. | | | |
| GREASE INTERCEPTOR INFORMATION (You may leave this section blank if unknown) | | | |
| MANUFACTURER: | MODE | MODEL: | |
| FLOW RATE (GPM): | | GREASE CAPACITY (LBS): | |
| INSTALLATION DATE (or planned installation date): | | | |
| CERTIFICATION | | | |
| I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in | | | |
| accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. | | | |
| Based on my inquiry of the person of persons who manage the system, or those persons directly responsible for gathering the | | | |
| information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. | | | |
| NAME (Print): | SIGNATURE: | | DATE: |